



MAJESTIC INN & SPA

BANQUET DINING PLATED

All guests will receive the one entrée ordered. If more than one entrée is ordered, (maximum of two entrees), the exact number of each entrée is required three (3) weeks prior to the event. Items will be charged per entrée price ordered.

All meals include Rolls and Butter, Choice of Salad, Starch and Vegetable; Coffee, Decaf, and Hot Teas.

CUSTOM MENU DESIGN \$200

Includes private tasting and brainstorming session with one of our master chefs.

20% service charge and 8.5% sales tax applicable.

No outside Food or Beverage permitted in hotel or event spaces.

Veg. - Vegetarian, V - Vegan, GF - Gluten Free, DF - Dairy Free

PLATED STARTER

CHOOSE ONE

WILD WASHINGTON SALAD *veg., GF*

Mixed Baby Greens Tossed with Beet & Carrot Ribbons, Almonds, Goat Cheese, and Citrus Vinaigrette

CAESAR SALAD *veg.*

Romaine Lettuce Tossed with House-Made Caesar Dressing, Parmesan Cheese and Croutons

GARDEN GREENS *veg., DF*

Mixed Baby Greens Tossed with Beet & Carrot Ribbons, Cucumber, Cherry Tomatoes and Croutons. *Choose One:* Ranch, Blue Cheese, House Vinaigrette

ITALIAN GREEN SALAD *veg., DF*

Mixed Baby Greens Tossed with Roasted Garlic, Fresh Basil, Pine nuts, Balsamic Vinaigrette, Topped with Gorgonzola

BEETS & GREENS *v, GF, DF*

Roasted Beets Tossed with Goat Cheese, Basil, Walnuts and House Vinaigrette. Served on top Mixed Baby Greens +\$2

CAPRESE SALAD *veg., GF*

Fresh Mozzarella, Tomato, Basil, Drizzled in Extra Virgin Olive Oil & Balsamic Reduction on Mixed Baby Greens

CRAB CAKE DUO *veg., DF*

Two Mini Crab Cakes Drizzled in Sracha Aioli +\$6

PRAWN CEVICHE *veg., GF, DF*

Four Large Prawns Marinated in a Tropical Citrus Vinaigrette +\$6

STARCHES

CHOOSE ONE

MASHED POTATOES *veg., GF*

Roasted Garlic Mashed Potatoes

WILD RICE PILAF *v, GF, DF*

With Wild Mushrooms

ROASTED RED POTATOES

v, GF, DF

Mini Red Potatoes Roasted with Caramelized Onions

TRUFFLE POTATOES *v, GF, DF*

Mini Red Potatoes Roasted with White Truffle Oil

VEGETABLES

CHOOSE ONE

ROASTED MEDLEY *v, GF, DF*

Mixed Vegetables Roasted with Olive Oil, Sea Salt & Pepper

ASPARAGUS *v, GF, DF*

Roasted with Olive Oil, Sea Salt & Pepper

BROCCOLINI *v, GF, DF*

Roasted with Olive Oil, Garlic, Sea Salt & Pepper

ROASTED BRUSSELS *v, GF, DF*

Roasted with Olive Oil, Sea Salt & Pepper

PLATED ENTREES

ONE PREPARATION PER ENTRÉE :: CHOOSE UP TO TWO ENTREES
FINAL COUNT OF ALL GUEST CHOICES DUE AT FINAL MEETING

AIRLINE CHICKEN BREAST	\$29
<i>Choose one preparation:</i> Herb Roasted, Apricot Glaze, Picatta, Marsala, Cacciatore, Honey Mustard & Garlic, Cherry Brandy Reduction	
AIRLINE CHICKEN OSCAR <i>GF</i>	\$36
Asparagus, Dungeness Crab and Béarnaise	
BAKED ALASKAN COD	\$29
<i>Choose one preparation:</i> Herbed Compound Butter, Sweet Chili, Nut Crusted, Herb Stuffed, Tropical Salsa, Dill Cream, Honey Miso Glaze, Blackened with Pineapple Salsa	
SOCKEYE SALMON	\$35
<i>Choose one preparation:</i> Picatta, Herbed Compound Butter, Lemon & Garlic, Seasonal Fruit Glaze, Sweet Citrus Glaze, Honey Dill, Tropical Salsa, Nut Crusted, Lemon Artichoke Sauce, Creamy Basil	
HALIBUT (SEASONALLY AVAILABLE)	MARKET PRICE
<i>Choose one preparation:</i> Creamy Caper, Herbed Compound Butter, Sweet Chili, Nut Crusted, Lemon-Garlic Artichoke, Miso Glaze	
MARKET FISH	MARKET PRICE
Chef's Choice	
WILD PRAWNS	\$36
<i>Choose one preparation:</i> Garlic & Herbed Butter, Citrus with Seasonal Salsa, Citrus Buerre Blanc, Caper-Oregano Vinaigrette, Soy Ginger, Blackened with Pineapple Salsa	
ROASTED PORKLOIN	\$29
<i>Choose one preparation:</i> Apricot Glaze, Apples & Pears, Spicy Red Currant Glaze, Shallot & Sage Pan Jus	
FILET MIGNON	\$52
<i>Choose one preparation:</i> Au Jus, Demi Glace, Mushroom-Onion Demi Glace, Shallot & Sage Pan Jus	
STEAK OSCAR <i>GF</i>	\$57
Filet Mignon, Asparagus, Dungeness Crab Cake and Béarnaise	
PRIME RIB OF BEEF <i>GF</i>	\$46
Au Jus and Horseradish Cream	

NEW YORK STRIP STEAK	\$36
Rosemary Jus, Shallot & Sage Pan Jus, DemiGlace, Blue Cheese Wine Reduction, Grand Marnier Crem	
½ RACK OF LAMB <i>GF, DF</i>	\$37
<i>Choose one preparation:</i>	
Rosemary Jus and Mint Pesto, Dried Cherry Demi Glace	
PASTA	\$29
<i>Choose one preparation:</i>	
Creamy Pesto, Creamy Roasted Garlic, Roasted Vegetables and Goat Cheese, Marinara, Vodka Rosé. <i>Up to Two Proteins per Pasta Dish: Chicken, Prawns, Prosciutto, Italian Sausage</i>	
LASAGNA	
Marinara, Spinach, Wild Mushrooms, Ricotta, Cheese Blend, Eggplant <i>Veg.</i>	\$29
Bolognese Sauce, Spinach, Wild Mushrooms, Ricotta, Cheese Blend, <i>Veg.</i>	\$32
PASTA BOLOGNESE	\$32
Slow Cooked Meat Sauce	
STUFFED PORTOBELLO	\$29
<i>Choose one preparation:</i>	
Sundried Tomatoes, Spinach, Goat Cheese, Curry Aioli <i>Veg., GF</i>	
Quinoa, Spinach, Roasted Red Peppers, Caramelized Shallots, Balsamic Glaze <i>V, GF, DF</i>	
Mixed Seasonal Vegetables & Herbs <i>V, GF, DF</i>	

PLATED DUOS

DOES NOT REQUIRE A FINAL MEAL COUNT :: EVERYONE IS SERVED THE SAME MEAL

SURF & TURF

New York Strip Steak with Port Demi-Glace and Wild Lemon & Garlic Prawns	\$41
Filet Mignon with Wild Mushroom Compound butter and Steamed Crab Legs	\$56
Herbed Chicken and Lemon Garlic Prawns	\$39

TURF & TURF

New York Strip Steak with Wild Mushroom Compound Butter and Herb Roasted Chicken	\$41
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FLORA & FAUNA

New York Strip Steak with Gorgonzola Wine Reduction and Quinoa Stuffed Portobello	\$39
Lemon Herbed Chicken and Creamy Pesto Pasta	\$39
½ Rack of Lamb with Sage Pan Jus and Wild Mushroom & Herb Sauté	\$44

PLATED DESSERTS

CHOOSE ONE

CHOCOLATE TORT <i>veg., GF</i>	\$8
Drizzled with Raspberry Sauce	
CHEESECAKE <i>veg</i>	\$7
Drizzled with Raspberry Sauce and Whipped Cream	
STRAWBERRY SHORTCAKE <i>veg</i>	\$6
Sweet Biscuit Topped with Strawberry Compote & Whipped Cream	
COBBLER <i>veg</i>	\$6
Apple, Berry, or Peach Topped with Whipped Cream	
CRÈME BRÛLÉE <i>veg, GF</i>	\$8
Traditional Vanilla, Pumpkin or Ginger Custard	
TIRAMISU <i>veg,</i>	\$10
Lady Fingers, Coffee Liqueur, Whipping Cream	
COCONUT CHOCOLATE MOUSSE <i>veg, GF</i>	\$9